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DESCRIPTION

NONREDUCING β -GLUCAN DERIVATIVE

TECHNICAL FIELD

[0001]

The present invention relates to a β -glucan derivative, a composition containing the β -glucan derivative and one or more active ingredients, and a process for producing the β -glucan derivative. More specifically, the present invention relates to a β -glucan derivative which rarely causes a chemical interaction (such as Maillard reaction) with an active ingredient having a terminal amino group and can be stably included in a composition in application such as medicines, agricultural chemicals, fertilizers, feed products, food products, industrial products and cosmetic products.

15 BACKGROUND ART

[0002]

In solid preparations such as medicines, agricultural chemicals, fertilizers, feed products, food products, industrial products and cosmetic products, adding β -glucan powder such as micro crystalline cellulose and cellulose powder to an active ingredient to produce preparation can imparts binding property and disintegrability to the active ingredient.

Such a preparation has advantages effects such that the shape of the preparation such as tablets and granules can be maintained, and that medical benefits of an active ingredient can be effectively produced since the preparation rapidly disintegrates in the digestive tract.

Of micro crystalline celluloses, one having excellent compactibility has the following advantages. Since it can be made into tablets at low compression pressure, the activity of an active ingredient, which tends to be inactivated by the compression pressure, can be maintained; film-coated granules-containing tablets can be formed; since it contributes to hardness of tablets in a small amount, a bulky active ingredient and a preparation containing various types of active ingredients can be made into tablets, in some cases, small-size tablets can be made; a support property of a liquid ingredient is superior; and damage caused by compression pressure can be suppressed.

However, a conventional micro crystalline cellulose and a cellulose powder had a problem. Since they have a highly reactive reducing group (carbonyl group) at a reducing end, the amino-carbonyl reaction (Maillard reaction) may take place between the reducing end and a terminal amino group of an active ingredient to produce an amino carbonyl bond and the bond causes color, and therefore, a micro crystalline cellulose and a cellulose powder cannot be added to a preparation

using such an ingredient.

[0003]

As a method for inactivating the reducing end of the micro crystalline cellulose and cellulose powder, the following methods may be mentioned:

(1) a method of using a reducing agent such as sodium borohydride to convert the reducing end into an alcohol;

(2) a method of using an oxidant such as sodium chlorite to convert the reducing end into carboxylic acid; and

(3) a method of chemical modification of the reducing end by enzymatic treatment or the like.

However, the methods (1) and (2) have a problem of safety, that is a reducing agent or an oxidant remains in a micro crystalline cellulose and a cellulose powder finally obtained; and a problem of functional deterioration, that is depolymerization proceeds during the reaction, and it lowers moldability. In the method (3), when a sugar chain is added by transglucosylation mediated by a transferase or a hydrolase, in most cases, the transglucosylation proceeds from a non-reducing end. Therefore, it has been considered that it is impossible to enzymatically perform chemical modification of the reducing end of a micro crystalline cellulose and a cellulose powder.

[0004]

On the other hand, with a recent increase of

health concern, synthesis etc. of oligosaccharides having various physiological activities and useful glycosides using a glycosyl transferase or fructosyl transferase have been aggressively studied.

5 Consequently, saccharides such as coupling sugar, fructooligosaccharide, palatinose, and α -glycosylstebiocide have been put into practical use as a substance having properties as anti-dental caries and a *Lactobacillus bifidus* proliferation factor. A levan
10 sucrase produced by *Bacillus subtilis* and a β -fructofuranosidase produced by a mold such as *Aspergillus niger*, *Penicillium oxalicum*, *Penicillium frequentans*, and *Penicillium* sp. K25 are known as a fructosyltransferase.

15 [0005]

Patent Document 1 and Non-Patent Document 1 describe a transglucosylation mediated by β -fructofuranosidase produced by *Arthrobacter* sp. K-1 stain. However, as an example of β -glucan, they only
20 describe that a product produced from cellobiose having two glucose residues as a substrate. These documents do not describe an usefulness of a product such that a fructose is bound to β -glucan having three or more glucose residues and a product wherein fructose is
25 bound to the reducing end of a micro crystalline cellulose and a cellulose powder; more specifically, an usefulness such that they successfully make a preparation using an active ingredient (which has not

yet been able to use) having an amino group, by inactivating the reaction with an active ingredient while maintaining its inherent natures such as moldability and disintegrability.

5 Patent Document 1: JP-A-4-91795

Non-Patent Document 1: Denpun Kagaku, Vol. 39, No. 2, p. 135-142 (1992)

DISCLOSURE OF THE INVENTION

PROBLEMS TO BE SOLVED BY THE INVENTION

10 [0006]

The present invention is, in view of the aforementioned problems, to provide a cellulose powder, which does not cause a chemical interaction (such as Maillard reaction) with an active ingredient having a terminal amino group, can be stably contained in a composition and is free from a safety problem and functional deterioration, for applications such as medicines, agricultural chemicals, fertilizers, feed products, food products, industrial products and cosmetic products.

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MEANS FOR SOLVING THE PROBLEMS

[0007]

The present inventors conducted extensive studies on transglucosylation to a cellulose. As a result, the inventors found that β -fructofrunosidase produced from the genus *Arthrobacter* could mediate

25

effectively transglucosylation from a reducing end. This finding led to the completion of the present invention. More specifically, the present invention is described as follows:

5 (1) A β -glucan derivative having a β -glucan residue having three or more glucose residues and a non-reducing sugar residue chemically bound to the β -glucan residue.

 (2) The β -glucan derivative according to (1)
10 having 3 to 1000 glucose residues.

 (3) The β -glucan derivative according to (1) or (2) having 3 to 450 glucose residues.

 (4) The β -glucan derivative according to any one of (1) to (3) having 40 to 450 glucose residues.

15 (5) The β -glucan derivative according to any one of (1) to (3) having 3 to 39 glucose residues.

 (6) The β -glucan derivative according to any one of (1) to (4) having 40 to 450 glucose residues, characterized in that the β -glucan derivative is used
20 as an additive for pharmaceuticals and foods.

 (7) The β -glucan derivative according to any one of (1) to (3) and (5) having 3 to 39 glucose residues, characterized in that the β -glucan derivative is used as an additive for pharmaceuticals and foods.

25 (8) The β -glucan derivative according to any one of (1) to (7), wherein the non-reducing sugar is a fructosyl group.

 (9) The β -glucan derivative according to any one

of (1) to (8), wherein the chemical bond between the β -glucan residue and the non-reducing sugar residue is an ether bond or an ester bond.

(10) The β -glucan derivative according to any one
5 of (1) to (9), wherein the chemical bond between β -glucan residue and non-reducing sugar residue is an ether bond.

(11) The β -glucan derivative according to any one
of (1) to (10), wherein the β -glucan derivative is
10 powder at ordinary temperature and pressure.

(12) A β -glucan derivative having three or more glucose residues produced by chemically binding a non-reducing sugar to a reducing end.

(13) The β -glucan derivative according to (12)
15 having 3 to 1000 glucose residues produced by chemically binding a non-reducing sugar to a reducing end.

(14) The β -glucan derivative according to (12) or
(13) having 3 to 450 glucose residues produced by
20 chemically binding a non-reducing sugar to a reducing end.

(15) The β -glucan derivative according to any one
of (12) to (14) having 40 to 450 glucose residues
produced by chemically binding a non-reducing sugar to
25 a reducing end.

(16) The β -glucan derivative according to any one
of (12) to (15) having 3 to 39 glucose residues
produced by chemically binding a non-reducing sugar to

a reducing end.

(17) The β -glucan derivative according to any one of (12) to (15) having 40 to 450 glucose residues produced by chemically binding a non-reducing sugar to
5 a reducing end, characterized in that the β -glucan derivative is used as an additive for pharmaceuticals and foods.

(18) The β -glucan derivative according to any one of (12) to (14) and (16) having 3 to 39 glucose
10 residues produced by chemically binding a non-reducing sugar to a reducing end, characterized in that the β -glucan derivative is used as an additive for pharmaceuticals and foods.

(19) The β -glucan derivative according to any one
15 of (12) to (18), wherein the non-reducing sugar is a fructosyl group.

(20) The β -glucan derivative according to any one of (12) to (19), wherein the chemical bond between β -glucan residue and non-reducing sugar residue is an
20 ether bond or an ester bond.

(21) The β -glucan derivative according to any one of (12) to (20), wherein the chemical bond between β -glucan residue and non-reducing sugar residue is an ether bond.

25 (22) The β -glucan derivative according to any one of (12) to (21), wherein the β -glucan derivative is powder at ordinary temperature and pressure.

(23) A pharmaceutical or food composition

comprising the β -glucan derivative according to any one of (1) to (22) and at least one active ingredient.

(24) A process for producing the β -glucan derivative according to any one of (1) to (23)
5 comprising providing the β -glucan according to any one of (1) to (23) and sucrose as substrates and allowing an enzyme to transglucosylate a fructosyl group in said sucrose to said β -glucan.

(25) The process for producing the β -glucan
10 derivative according to any one of (1) to (24), wherein the enzyme for use in the transglucosylation is β -fructofuranosidase.

ADVANTAGES OF THE INVENTION

[0008]

15 A β -glucan derivative of the present invention has an effect of providing compositions which are principally used in medicines and food products, rarely cause a chemical interaction (such as Maillard reaction) with an active ingredient having a terminal
20 amino group and free from a problem of stability and functional deterioration as an additive for medicines and food products.

BRIEF DESCRIPTION OF THE DRAWINGS

[0034]

25 Fig. 1 schematically shows a transglucosylation reaction and a transglucosylated

product.

BEST MODE FOR CARRYING OUT THE INVENTION

[0009]

The present invention are described in detail
5 as mentioned below.

According to the present invention, β -glucan must have three or more glucose residues. The number of glucose residues herein refers to that of β -glucan serving as a substrate. When the number is less than
10 3, water-solubility becomes high. As a result, sufficient disintegration function cannot be imparted to a molded product containing the β -glucan according to the present invention. Furthermore, since powder grains have poor strength, a sufficient compactibility
15 cannot be imparted to a molded product. The term "disintegrability" used herein refers to a function of disintegrating a molded product such as a tablet and a granule in water when the β -glucan derivative is used as an excipient and is responsible for water
20 dispersibility and fast-acting property of an active ingredient of a medicine or the like. The term "compactibility " used herein refers to a function of imparting sufficient strength to a molded product when a composition or grains containing the β -glucan
25 derivative as an excipient is molded under compression into a molded product such as a tablet. The upper limit of the number of glucose residues is not

particularly specified. However, when the number of cellulose residues contained in a β -glucan derivative is too large, particles of the β -glucan derivative become fibrous, with the result that the compactibility and disintegrability decrease. Therefore, a rough indication of the number of glucose residues is up to 1000. To keep excellent balance between compactibility and disintegrability, the number of glucose residues is preferably 6 to 800, more preferably, 40 to 450.

10 [0010]

When a β -glucan derivative according to the present invention is used as a physiologically active agent, the number of glucose residues is preferably 3 or more, more preferably 3 to 1000, further preferably 3 to 450, and most preferably 3 to 39. The "physiologically active" used herein refers to an activity derived from the chemical structure of a non-reducing β -glucan derivative according to the present invention and producing an advantageous effect upon a human body, and more specifically, it refers to a physiological activity derived from the chemical structure of β -glucan and/or a non-reducing sugar. To express the physiological activity, a β -glucan derivative preferably has a hydrophilicity to some extent. To acquire the above described hydrophilicity, the number of glucose residues is preferred to be within the aforementioned range. The physiological activity derived from a β -glucan structure may include

an activity of activating flora of useful
enterobacteria such as Lactobacillus bifidus and
lactobacillus, activity of fermenting a short-
chain/middle-chain fatty acid, activity of metabolizing
5 a lipid and a saccharide and activity of improving bowl
movement. Furthermore, the physiologically activity
derived from the non-reducing sugar site (moiety), when
a fructosyl group is contained as a non-reducing sugar
group, may include an activity of improving allergy,
10 activity of enhancing hepatic function, activity of
enhancing immunity and activity of improving intestinal
absorption of mineral.

[0011]

In a β -glucan derivative according to the
15 present invention, the glass transition point of the β -
glucan moiety as a receptor of the non-reducing sugar
is preferably 55°C or more. The glass-transition point
herein is measured by differential scanning calorimetry
(DSC). The glass transition point is an indicator
20 showing the crystallinity of a β -glucan and closely
relates to the above described disintegrability of a
molded product. The higher the glass transition point
is, the lower the solubility of powder of a β -glucan
derivative becomes. As a result, the disintegrability
25 of the molded product increases. When the glass
transition point is less than 55°C, the disintegrability
of a molded product decreases since the solubility of a
 β -glucan derivative increases. The glass transition

point is particularly preferably 60°C or more, and further preferably 70°C or more.

[0012]

In a β -glucan derivative according to the present invention, a non-reducing end needs not to be bound to all reducing ends. A non-reducing end may be bound to reducing ends to the extent that an active ingredient such as a medicament or the like having an amino group is stably present. The conversion rate of a reducing end of the β -glucan into a non-reducing end is preferably 0.1 mol% or more. Whether an active ingredient is present in a stable state can be readily checked by an observation based on degree of coloration in a storage stability test in a condition that is performed by mixing an active ingredient and a β -glucan derivative in equivalent amounts and stored the mixture at 40°C under 75%. Since it has a reducing end, β -glucan is known to initiate the Maillard reaction with an active ingredient having a terminal amino group to form an amino-carbonyl bond and produce color.

However, a β -glucan derivative according to the present invention has an advantageous effect in that since the reducing end is inactivated by a non-reducing sugar, no coloring reaction takes place. The effect of the present invention is particularly effective for an active ingredient having a primary amine.

[0013]

A process for producing a β -glucan according

to the present invention is not particularly limited as long as the reducing end of the chemical structure of the β -glucan can be converted into a non-reducing end. For example, it is preferable to employ a process for
5 binding chemically a non-reducing sugar to a reducing end of the β -glucan. The non-reducing sugar used herein refers to a sugar residue to be bound to a C-1 position of the reducing end of the β -glucan. A type, a structure, a binding site to β -glucan and a linkage
10 configuration such as α -linkage or β -linkage of the non-reducing sugar are not particularly limited as long as the β -glucan derivative becomes non-reducing type when the reducing sugar binds to the C-1 position of the β -glucan to be a β -glucan derivative. Examples of
15 such a non-reducing sugar bound to the β -glucan includes monosaccharides including known hexoses such as fructose, glucose, galactose and mannose, isomers and derivatives thereof; pentoses such as xylose and arabinose, isomers and derivatives thereof; and
20 tetroses such as erythrose and threose, isomers and derivatives thereof. Among them, when fructose is employed as a non-reducing sugar, a fructose residue is transferred from sucrose to a reducing end of β -glucan and the C-2 position of the fructose is bound to the C-
25 1 position of the reducing end of β -glucan to make the terminal of the β -glucan deviative a sucrose structure. The obtained β -glucan derivative is non-reductive. In contrast, since the C-1 position of glucose, galactose

and mannose is reductive, it is necessary to bind the reducing end (the C-1 position) of the β -glucan to the C-1 position of a sugar residue of the same.

Furthermore, as an example of a disaccharide serving as
5 a non-reducing sugar to be bound to the reducing end (the C-1 position) of the β -glucan according to the present invention, include disaccharides such as sucrose and trehalose, which themselves are not reductive, isomers and derivatives thereof. Other than
10 the above described sucrose and trehalose, disaccharides obtained from known sugars such as hexoses, pentose, and tetrose in combination by binding the C-1 positions of the constituents monosaccharides, may be used as long as the resultant sugar is non-
15 reductive. Since such the non-reducing disaccharids are nonreductive, they may be bound to any component monosaccharides as long as they binds to the C-1 position of the β -glucan. Among them, a non-reducing sugar obtained by binding the C-2 position of fructose
20 to the C-1 position of the reducing end of β -glucan by enzymatic transglucosylation is preferable, as non-reducing sugar to be bound to the reducing end of the β -glucan, in view of yield.

[0014]

25 Any β -glucan derivatives may be used in the present invention as long as a non-reducing sugar is bound to β -glucan having three or more glucose residues by known chemical synthesis reactions or known enzyme

reactions. However, from a safety point of view and functional point of view, the method using a fructose transfer reaction mediated by β -fructofuranosidase is most effective. To bind fructose, known chemical
5 synthesis reactions and known enzyme reactions may be used. Known starting materials for such reactions may also be used.

The β -fructofuranosidase used in the present invention is microbially produced. Any producing
10 microbes may be used for producing β -fructofuranosidase, if it belongs to the genus *Arthrobacter* and is capable of producing an enzyme mediating fructose transfer reaction. For example, *Arthrobacter globiformis* NBRC 3062, *Arthrobacter*
15 *aureus* or the like, mutant species and mutant strains thereof etc. are included. *Arthrobacter globiformis* NBRC 3062 was previously available from the Institute for Fermentation under Strain No. IFO 3062. However, since July 1, 2002, it is available from the
20 National Institute of Technology and Evaluation (Independent Administrative Institution), Department of Biotechnology, Biological Resource Center (NBRC) under Strain No. NBRC 3062. Note that the strain used herein was also deposited by the applicant under the name of
25 *Arthrobacter globiformis* (Conn 1928) Conn and Dimmick 1947, on November 5, 2004 at Independent Administrative Institution, the International Patent Organism Depositary of the National Institute of Advanced

Industrial Science Technology (located at Tsukuba
Central 6, 1-1-1 Higashi, Tsukuba, Ibaraki, Japan,
postal code: 305-8566) and under deposition No. FERM
BP-10159 under the Budapest Treaty on the International
5 Recognition of the Deposit of Microorganisms for the
Purposes of Patent Procedure. As a means for
mutagenesis, a known method may be used including
radioisotope, UV rays, nitrosoguanidine and gene
recombination.

10 [0015]

A medium for culturing the aforementioned
microorganism is not particularly limited and any
medium may be used as long as it has a composition
containing a carbon source and a nitrogen source and it
15 makes microbes most efficiently produce microbially
producing β -fructofuranosidase. Examples of the carbon
source include sucrose, maltose, lactose and soluble
starch or the like. Examples of the nitrogen source
include nitrate, ammonium salt, yeast extract, corn
20 steep liquor or the like. Other than these, inorganic
salts such as magnesium salt, calcium salt, and
phosphate or the like and nutritive substances required
for microbial growth may be appropriately added to a
medium. A composition of a preferable medium may
25 include, for example, 1% polypeptone, 0.2% yeast
extract, 0.1% MgSO_4 .

To produce β -fructofuranosidase used in the
present invention, the aforementioned microbe is

inoculated and cultured at pH in the range of neutral to weak acid for about 10 hours to several days with shaking or agitating under aeration, with maintaining a temperature of 20°C to 45°C, preferably 30°C to 40°C.

5 The enzyme can be collected and purified from thus obtained cultures by a known method. For example, the supernatant obtained from the cultures which is subjected to centrifugation to remove microbes can be used as a crude enzyme solution. If necessary, further
10 purification can be made, for example, by a salting-out method, hydrophobic chromatography, gel filtration, and ion-exchange chromatography or combination thereof.

The β -fructofuranosidase used in the present invention is enzymatically induced type by sucrose and
15 exhibits its optimal activity at a concentration of about 2.5% which is optimal concentration for sucrose.
[0016]

A β -glucan derivative according to the present invention can be obtained by the following
20 method, but not limited thereto, which includes, for example, reacting the β -fructofuranosidase obtained as described above with sucrose in the presence of β -glucan having three or more glucose residues to obtain a dispersion solution containing a β -glucan derivative
25 wherein a fructose as non-reducing sugar is bound to its terminal, followed by subjecting to dehydration. In performing the reaction, the reaction conditions should be selected in consideration of the nature of

the enzyme such that a β -glucan derivative having a fructose as a non-reducing sugar at a desired end can be purified in the largest amount. The dehydration method is not particularly limited. Examples thereof
5 include a general dehydration methods such as lyophilization, spray drying, drum drying, plate drying, air drying, vacuum drying and dehydration with an organic solvent.

[0017]

10 The β -fructofuranosidase used in the present invention is preferably a single purified enzyme having a molecular weight of 60000, a specific activity of 102 U/mg, a reaction rate parameter of $K_m = 2.6$ mM and $V_{max} = 127$ μ mol/min/mg.

15 As an example of a enzyme having exactly the same fructose transfer activity as that of β -fructofuranosidase, it may include a protein cloned from a gene encoding β -fructofuranosidase which is isolated from the above described *Arthrobacter*
20 *globiformis* NBRC 3062 (FERM Deposition No. FERM BP-10159). While it is impossible to describe all information as to this protein, N-terminal structure analysis revealed that the protein has a specific sequence consisting of 10 amino acids represented by
25 ATDAAPGFPQ (SEQ ID. No. 1) where A: alanine, T: threonine, D: aspartic acid, P: proline, G: glycine, F: phenylalanine, and Q: glutamine. Therefore, it can be confirmed by checking the sequence consisting of 10

amino acids in the N-terminal of a protein contained in the reaction system whether the used enzyme has the fructose transfer activity of the present invention.

[0018]

5 The β -glucan derivative of the present invention may be a composition containing the β -glucan derivative of the present invention and one or more active ingredients. The active ingredient refers to a pharmaceutically active ingredient, agricultural
10 chemical ingredient, fertilizer ingredient, feed ingredient, food product ingredient, cosmetic ingredient, dye, flavor, metal, ceramic, catalyst surfactant or the like. The active ingredient may take any form such as a powder, crystalline, oily, liquid,
15 or semisolid form, and also may be fine powder and granules. Furthermore, the active ingredient may be coated in order to control dissolution and mask bitter taste. The active ingredient may be used independently or in a combination of two or more of the same.

20 Examples of the pharmaceutically active ingredient include oral drugs such as antipyretic analgesic, sedative hypnotic, drowsiness preventing drug, anti-vertiginous drug, analgesics for child, stomachic, antacid, digestive agent, cardiotonic drug,
25 arrhythmia drug, antihypertensive drug, vasodepressor, diuretic drug, antiulcer drug, drug for controlling intestinal function, osteoporosis therapeutic drug, antitussive agent, antiasthmatic drug, antibiotics,

frequent urination improver, analeptic, and vitamins. The active ingredient may be used independently or in a combination of two or more of the same.

[0019]

5 The composition used herein may contain, other than an active ingredient and a β -glucan derivative according to the present invention, ingredients such as an excipient, disintegrator, binder, fluidization agent, lubricant, flavoring agent,
10 flavor, colorant and sweetener, as needed. Furthermore, these ingredients may be used as a diluent.

 Examples of the binder include saccharides such as white sugar, glucose, lactose, fructose, and
15 trehalose; sugar alcohols such as mannitol, xylitol, maltitol, erythritol, and sorbitol; water soluble polysaccharides such as gelatin, pullulan, carageenan, locust bean gum, agar, gluconan, xanthan gum, tamarind gum, pectin, sodium alginate, and gum arabic;
20 celluloses such as micro crystalline cellulose (for example, Ceolus PH-101, PH-101D, PH-101L, PH-102, PH-301, PH-301Z, PH-302, PH-F20, PH-M06, M15, M25, and Ceolus KG-801 and KG-802, etc. manufactured by Asahi Kasei Chemicals Corporation), powdered cellulose,
25 hydroxypropylcellulose, and methylcellulose; starches such as pregelatinized and starch paste; synthetic polymers such as polyvinyl pyrrolidone, carboxyvinyl polymer, and polyvinyl alcohol; and inorganic compounds

such as phosphate hydrogen calcium, calcium carbonate, synthetic hydrotalcite, magnesium silicoaluminate.

These may be used independently or in a combination of two or more of the same.

5 Of the micro crystalline celluloses, cellulose which is excellent in compactibility has the following advantages: the activity of an active ingredient which is inactivated by compression pressure can be maintained since tablets can be made at a low
10 compression pressure, a film-coated granules-containing tablets can be made; bulky active ingredient and a drug containing a plurality of active ingredients can be made into tablets since hardness can be imparted by adding cellulose in a small amount, and, in some cases,
15 tablets can be miniaturized; support property of a liquid component is excellent; and damage caused by tableting can be suppressed.

[0020]

 Examples of the disintegrator include
20 celluloses such as sodium croscarmellose, carmellose, calcium carmellose, sodium carmellose, and low-substituted hydroxypropyl cellulose; starches such as sodium carboxymethyl starch, hydroxypropyl starch, rice starch, wheat starch, corn starch, potato starch, and
25 partially pregelatinized starch; celluloses such as micro crystalline cellulose and powdered cellulose; and synthetic polymers such as crospovidone and crospovidone copolymer. These may be used

independently or in combination of two or more of the same.

Examples of the fluidizing agent include silicon compounds such as water-containing silicon
5 dioxide and light anhydrous silicic acid. These may be used independently or in combination of two or more of the same.

Examples of the lubricant agent include magnesium stearate, calcium stearate, stearic acid,
10 sucrose fatty acid ester and talc. These may be used independently or in combination of two or more of the same.

[0021]

Examples of the flavoring agent include
15 glutamic acid, fumaric acid, succinic acid, citric acid, sodium citrate, tartaric acid, malic acid, ascorbic acid, sodium chloride and 1-menthol. These may be used independently or in combination of two or more of the same.

20 Examples of the flavoring include oils such as orange, vanilla, strawberry, yogurt, menthol, fennel oil, cassia oil, spruce oil and peppermint oil; and green tea powder. These may be used independently or in combination of two or more of the same.

25 Examples of the colorants include food colorants such as food color red No. 3, food color yellow No. 5, and food color blue No. 1, sodium copperchlorophyllin, titanium oxide, and riboflavin.

These may be used independently or in combination of two or more of the same.

Examples of the sweetener include aspartame, saccharin, dipotassium glycyrrhizinate, stevia,
5 maltose, maltitol, glutinous starch syrup and hydrangea powder. These may be used independently or in combination of two or more of the same.

[0022]

Examples of the composition used for
10 medicines include solid preparations such as tablets, powders, fine granules, granules, extracts, pills, and dry syrup. They can be prepared by a known method such as piston granulation, pulverization granulation, fluidized bed granulation, high-speed stirring
15 granulation and rolling motion fluidized bed granulation. Furthermore, a liquid agent such as a drink can be prepared by a known method. Use of the composition according to the present invention is not limited to a medicine but for food such as
20 confectionary, health food, texture improvers, and food fiber supplement, solid foundation, bath agents, animal drugs, diagnostic agents, agricultural chemicals, fertilizers and ceramic catalysts.

The composition used herein is preferably
25 made into tablets in view of productivity, administration property, and easiness of handling. Such a tablet can be obtained by a direct compression tableting method, dry grain compression method, wet

grain compression method and a tableting method comprising adding a disintegrator. Alternatively, the composition may be made into multi-core tablets using a tablet previously prepared by compression molding as an inner core. However, in view of cost and convenience, tablets formed by the direct compression tableting method are particularly preferable.

[0023]

A composition according to the present invention may be coated with a coating material for the purpose of masking taste and moisture prevention. Examples of such a coating material include cellulose based coating materials such as ethyl cellulose, hydroxypropylmethyl cellulose phthalate, carboxymethylethyl cellulose, hydroxypropylmethyl cellulose acetate succinate, cellulose acetate succinate, cellulose acetate phthalate and cellulose acetate; acrylic polymers based coating materials such as EUDRAGIT RS, EUDRAGIT L and EUDRAGIT NE; shellac; and a silicon resin. These may be used independently or in a combination of two or more of the same. These coating materials may be used in accordance with a known method. More specifically, such a coating material may be dissolved in an organic solvent or suspended in water. It is at liberty to make a coating material suspended in water into tablets together with a pharmaceutically active ingredient and other ingredients.

The β -glucan derivative powder of the present invention is expected to work as a factor of increasing beneficial enterobacteria such as *Lactobacillus bifidus* and as a food fiber for controlling intestinal function in medicines and food products. It is at liberty to add the β -glucan derivative powder to a composition for these purposes.

The present invention will be described in detail below by way of Examples, which will not be construed as limiting the present invention.

[0024]

Production Example 1

To a general agar slant medium, *Arthrobacter globiformis* NBRC 3062 (FERM deposition No. BP-10159) was inoculated, cultured at 37°C for 2 days. Thereafter, an aliquot was taken from the cultured product by a platinum loop, inoculated in a medium consisting of a composition of 1% of poly peptone, 0.2% of yeast extract, and 0.1% of MgSO_4 , and incubated at 30°C for 2 days while shaking under aeration. The culture solution was centrifuged, and the supernatant was subjected to DEAE-toyopearl 650M chromatography, further the eluate was subjected to Toyopearl HW-55 gel-filtration and then FPLC chromatography to obtain a purified enzyme.

[0025]

Example 1

To 5% of sucrose and 5% of cellotriose

(manufactured by Aldrich), the purified enzyme produced in Production Example 1 was added. The solution was allowed to react in a phosphate buffer (pH 7.0), at 37°C for 20 hours to obtain a transglucosylated cellotriose wherein fructose is binding to the reducing end thereof. The structure of transglucosylated cellotriose was confirmed by proton NMR and carbon NMR (Fig. 1 and Table 1).

Whether fructose was bound was confirmed based on an increase of a peak [180-18] in a mass spectrum and a storage stability test of an equivalent mixture of the obtained transglucosylated product and L-arginine contained at 40°C and 75% RH, airtight for 2 weeks. A decrease ratio in degree of whiteness was 2%(it was 99% at the onset and 97% after the test). White color in appearance was maintained.

Two mg of the transglucosylated product thus obtained was introduced in a cylindrical mortar of ϕ 8 mm, and compressed by a flat-surface punch of ϕ 8 mm at 25 kN for 10 seconds to obtain a molded cylindrical product.

The hardness of the molded cylindrical product thus obtained was measured by a Schleuniger hardness tester type 6D (Trademark, manufactured by FREUND Corporation). More specifically, a load pressure was applied to the molded cylindrical product or a tablet in the direction of the diameter to break it. The weight at the moment was measured. The

hardness was represented by an average value of 10 samples. Furthermore, the disintegration time of the molded cylindrical product was determined in accordance with a general test method, a disintegration test method for tablets specified in the Japanese Pharmacopeia, 14th revision, by use of a disintegration tester (Toyama Sangyo Co., Ltd., Trade name: NT-40HS type with a disk), at 37°C in pure water. The disintegration time was represented by an average of 6 tablets

The hardness of the molded cylindrical product was 70 N and the disintegration time was 58 seconds.

[0026]

Example 2

To 1.25% of sucrose and 1.25% of β -glucan having 40 glucose residues, the purified enzyme obtained in Production Example 1 was added. The mixture was allowed to react in a phosphate buffer (pH 7.0) at 37°C for 9 hours to obtain a transglucosylated product wherein fructose is binding to the reducing end of the β -glucan having 40 glucose residues.

Whether fructose was bound was confirmed based on an increase of a peak [180-18] in a mass spectrum and a storage stability test performed by an equivalent mixture of the obtained transglucosylated product and L-arginine contained at 40°C and 75% RH, airtight for 2 weeks. A decrease ratio in degree of

whiteness was 3% (it was 99% at the onset and 96% after the test). White color in appearance was maintained.

A molded cylindrical product was prepared at a compression pressure of 1 kN in the same manner as in
5 Example 1 and the hardness and disintegration time were determined. As a result, the hardness and the disintegration time of the molded cylindrical product were 60 N and 40 seconds, respectively.

[0027]

10 Example 3

To 1.25% of sucrose and 1.25% of β -glucan having 220 glucose residues, the purified enzyme obtained in Production Example 1 was added. The obtained mixture was allowed to react in a phosphate
15 buffer (pH 7.0) at 37°C for 9 hours to obtain a transglucosylated product having fructose bound to the reducing end of the β -glucan having 220 glucose residues.

Whether fructose was bound was confirmed
20 based on an increase of a peak [180-18] in a mass spectrum and a storage stability test performed by an equivalent mixture of the obtained transglucosylated product and L-arginine contained at 40°C and 75% RH, airtight for 2 weeks. A decrease ratio in degree of
25 whiteness was 2% (it was 99% at the initiation time and 97% after the test). White color in appearance was maintained.

A molded cylindrical product was prepared at

a compression pressure of 0.75 kN in the same manner as in Example 1 and the hardness and disintegration time were measured. As a result, the hardness and the disintegration time of the molded cylindrical product
5 were 60 N and 26 seconds, respectively.

[0028]

Example 4

To 1.25% of sucrose and 1.25% of β -glucan having 500 glucose residues, the purified enzyme
10 obtained in Production Example 1 was added. The mixture was allowed to react in a phosphate buffer (pH 7.0) at 37°C for 9 hours to obtain a transglucosylated product having fructose bound to the reducing end of the β -glucan fructose having 500 glucose residues.

15 Whether fructose was bound or not was confirmed by determining degree of polymerization and a storage stability test performed by an equivalent mixture of the obtained transglucosylated product and L-arginine contained at 40°C and 75% RH, airtight for 2
20 weeks. A decrease ratio in degree of whiteness was 1% (it was 99% at the onset time and 98% after the test). White color in appearance was maintained.

A molded cylindrical product was prepared at a compression pressure of 0.5 kN in the same manner as
25 in Example 1 and the hardness and disintegration time were measured. As a result, the hardness and the disintegration time of the molded cylindrical product were 80 N and 280 seconds, respectively.

[0029]

Comparative Example 1

An equivalent mixture of Ceolus PH-101, β -glucan having 220 glucose residues (manufactured by
5 Asahi Kasei Chemicals Corporation) and L-arginine contained was subjected to a storage stability test (40°C, 75% RH, airtight, 2 weeks). As a result, a decrease ratio in degree of whiteness was 10% (it was 99% at the initiation time and 89% after the test).
10 The mixture was apparently changed yellow.

[0030]

Comparative Example 2

To 5% of sucrose and 5% of cellobiose (manufactured by Aldrich), the purified enzyme produced
15 in Production Example 1 was added. The mixture was allowed to react in a phosphate buffer (pH 7.0) at 37°C for 20 hours to obtain a transglucosylated cellobiose having fructose bound to the reducing end thereof.

Whether fructose was bound was confirmed by
20 determining degree of polymerization and a storage stability test performed by an equivalent mixture of the obtained transglucosylated product and L-arginine at 40°C and 75% RH, airtight for 2 weeks. A decrease ratio in degree of whiteness was 3% (it was 99% at the
25 initiation time and 96% after the test). White color in appearance was maintained.

A molded cylindrical product was prepared at a compression pressure of 35 kN in the same manner as

in Example 1 and the hardness and disintegration time were measured. As a result, the hardness and the disintegration time of the molded cylindrical product were 80 N and 300 seconds, respectively.

5 [0031]

Reference Example 1

To 1.25% of sucrose and 1.25% of β -glucan having 1064 glucose residues, the purified enzyme obtained in Production Example 1 was added. The
10 mixture was allowed to react in a phosphate buffer (pH 7.0) at 37°C for 12 hours to obtain a transglucosylated product having fructose bound to the reducing end of the β -glucan having 1064 residues.

Whether fructose was bound was confirmed by
15 determining degree of polymerization and a storage stability test performed by an equivalent mixture of the obtained transglucosylated product and L-arginine contained at 40°C and 75% RH, airtight for 2 weeks. A decrease ratio in degree of whiteness was 2% (it was
20 99% at the initiation time and 97% after the test). White color in appearance was maintained.

A molded cylindrical product was prepared at a compression pressure of 0.5 kN in the same manner as in Example 1 and the hardness and disintegration time
25 were measured. As a result, the hardness and the disintegration time of the molded cylindrical product were 40 N and 3600 seconds, respectively.

[0032]

Table 1

^1H - and ^{13}C -NMR chemical shift of a transglucosylated product in Example 1

The number of carbon atom	σ_{H} (ppm)	J (H, H) (Hz)	σ_{C} (ppm)
1	3.66	s	64.1
2			106.5
3	4.20	d, 8.9	79.2
4	4.02	dd, 8.9, 8.6	76.8
5	3.87		84.2
6	3.79		65.1
1'	5.39	d, 3.7	94.7
2'	3.59	dd, 10, 3.7	73.6
3'	3.86		73.9
4'	3.69		81.0
5'	3.96		73.9
6'	3.90		62.2
	3.83		
1''	4.51	d, 8.1	105.1
2''	3.35		75.8
3''	3.64		76.9
4''	3.65		81.2
5''	3.61		77.6
6''	3.97		62.7
	3.81		
1'''	4.49	d, 8.1	105.4
2'''	3.30		76.0
3'''	3.49		78.3
4'''	3.40		72.3
5'''	3.47		78.8
6'''	3.90		63.4
	3.70		

Chemical shift (ppm) is represented by a relative value when sodium [2,2,3,3-D4]-3-(trimethylsilyl) propanoate in heavy water is regarded as 0 ppm

s: singlet

d: doublet

dd: double doublet

INDUSTRIAL APPLICABILITY

[0033]

The present invention can provide a stable composition for applications such as medicines,
5 agricultural chemicals, fertilizers, feed products, food products, industrial products, and cosmetic products since the present invention rarely causes the chemical interaction (such as Maillard reaction) with an active ingredient having a terminal amino group. In
10 particular, the present invention can be suitably used in the fields of medicines, food products or the like.